

ST. ALI

FEELS GOOD
FEELS GOOD
FEELS GOOD
FEELS GOOD
FEELS GOOD
FEELS GOOD
FEELS GOOD
FEELS GOOD
ST. ALI

WELCOME TO ST ALI.

WE'VE BEEN IN THE HOSPO GAME FOR 13.5 YEARS,
CONTINUALLY WORKING TO CREATE A RAD AND EVER
EVOLVING EXPERIENCE THROUGH SERVICE AND PRODUCT.
KICK BACK, ENJOY THE OFFERINGS.

IT JUST FEELS GOOD.

7AM — @ST_ALI — 6PM
365 DAYS

COME INSTORE TO CHECK OUT OUR LUNCH MENU.
IT CHANGES DAILY AND HANGS OUT HERE.

FEELS GOOD

COFFEE

- ORTHODOX** 4.5
ST. ALi house blend
Apple Jam. Fudge. Milk Chocolate.
- FEELS GOOD ORGANIC** 4.5
Certified organic blend
Mandarin. Raspberry. Chocolate.
- FILTER** --
Please ask your server for today's
featured cup
- BARISTA BREAKFAST** 10
Selection of ST. ALi approved
coffee served three ways:
cappucino, espresso, and filter
- COFFEE ADVENTURE** 25
A board of six unique coffees
to share or keep to yourself
- HOT CHOCOLATE** 6
- MOCHA** 6
- ICE COLD LATTE / FILTER** 6
- TAKE AWAY 6 PACK** 29
- VIETNAMESE ICED COFFEE** 7

TEA

- ENGLISH BREAKFAST (SORT OF)** 5
- EARL GREY (SORT OF)** 5
- GREEN TEA** 5
- WHITE TEA** 5.5
- OOLONG** 6.5
- PEPPERMINT** 5
- LEMONGRASS & GINGER** 5
- CHAI** 6
- VEGAN CHAI** 6

COLD DRINKS

- ESPRESSO SHAKE** 8.5
ST. ALi espresso, Jock's vanilla ice
cream & milk
- MILO SHAKE** 8.5
Australia's favourite malt drink; Milo,
Jock's double choc ice cream, milk
- ST. ALI ICE TEA** 7
Refreshing red tea infused multiple
times w/ orange and panela
- SMOOTHIES + JUICES**
- GREEN SMOOTHIE** 10
Pineapple, avocado, kale,
spirulina, coconut water #GF
- LOLA BERRY SMOOTHIE** 10
Blueberries, raspberries,
banana, coconut water #GF
- SMOOTHIE & SPICE** 10.5
Banana, turmeric, cardamom,
nutmeg, cayenne, coconut oil
& rice malt syrup #GF
- ORANGE JUICE** 7.5
Fresh squeezed = best squeezed
- TROPICANA JUICE** 8.5
Pineapple + Lime
- REFRESHER JUICE** 8.5
Watermelon, apple, mint
- DETOX JUICE** 8.5
Beetroot, carrot, celery, apple, ginger
- COCONUT WATER** 7

BOOZE

- BEER/CIDER**
- Pilsner - Moo Brew 10
- Pale Ale - Moo Brew 10
- Dark Ale - Moo Brew 10
- Organic Cider - Willie Smiths 11
- SPARKLING**
- Dal Zotto Prosecco 12/55
- WHITE**
- Cake Wines 11/54
- Sauvignon Blanc
Adelaide Hills, Australia
- ROSÉ**
- Bress Rosé 11/60
- Harcourt Valley, Bendigo
- RED**
- Oakdene '17 Shiraz 11/50
- Geelong Victoria
- Innocent Bystander 11/55
- Pinot Noir
Yarra Valley, Victoria

ALL

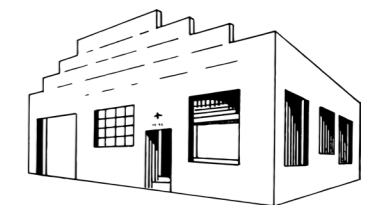
DAY

- FEELS GOOD** 16
Fruit salad of pineapple, rockmelon,
mandarin, golden kiwi fruit, chia, basil
& shaved apple #GF #VG
- COCONUT & MANGO BIRCHER** 16
Rolled oats, pepitas, dried cranberry
& currant, fresh mango, coconut &
mint mousse #VGO
- THE DIRTY EGGS** 20
Poached eggs, roasted bull horn
peppers, crispy fried potato gems,
potato & smoked paprika mousse,
crispy potato noodles & padron
pepper sauce #GF #V
+ Chorizo + 3
- USA TODAY PANCAKES** 19
Two whole milk pancakes w/ grilled
streaky bacon, whipped butter,
AAA Canadian maple syrup
+ Fried egg + 2
- CRÈME BRULEE PANCAKES** 21
Two whole milk pancakes w/ toffee
& vanilla crème, pistachio,
dark chocolate ganache
- THE DADDY** 18.5
Country pork sausage, loin bacon,
fried egg, brioche bun, lockhartt
relish & tempura onion rings
- TOASTED** 8
Sourdough, Wholegrain,
or Gluten Free toast
-
Served w/ your choice of:
Pepe Saya Butter
ST. ALi jam or Marmalade
Vegemite
Honey
Kraft peanut butter
- EGGS YOUR WAY** 11
Two eggs any style on toast

- MY MEXICAN COUSIN** 24
Secret recipe corn fritters,
poached eggs, halloumi,
sweetcorn salsa, kasundi,
dressed leaves #GF #V
- GUDETAMA TOFU** 19.5
Crispy fried silken tofu & shimeji
mushrooms, pickled wombok,
edamame, sesame & sweet onion
sauce, lotus root chips
#GF #VGO
- SMOKED SALMON** 25
Low-and-slow smoked Tasmanian
salmon, poached eggs, grilled
& raw asparagus, kale vinaigrette,
dill, chive, onion, chervil #GF
- KOO KOO CA CHOO** 22.5
Crispy potato hash, roasted
mushrooms, porcini puree,
poached eggs, 1000 day aged
gouda cheese, shitake mushroom
& charcoal vinaigrette
#GF #V

- ROASTED BROCCOLI & GRAINS** 19
Chilli & garlic roasted broccoli,
mixed grains, crispy grains,
fresh herbs, sherry & agave
vinaigrette, whipped ricotta
#GF #VGO
- ROYALE WITH CHEESE** 21
Double 26
Beef patty, American cheese,
special sauce, lettuce, served w/ fries
- FISH FINGER SANDO** 23
Panko crumbed Rockling, iceberg
lettuce, milk loaf, sauce gribiche
served w/ fine herb potato salad
- CRISPY PORK BANH MI** 21
Crispy-crackly free-range roast
pork belly, pickled daikon & carrot
slaw, coriander, cucumber, patê,
mayo butter, crispy shallot, spring
onion, fermented birds eye chilli
+ Vietnamese iced coffee + 4

- SIDES**
- Chutney 2.5
- Smoked streaky bacon 6
- Phillipe Mouchel 6.5
- Salmon Gravlax
- Polish sausage 5
- Half avocado 6.5
- Potato hash 6
- Grilled halloumi 6
- Grilled asparagus w/
ricotta salata & lemon oil 6
- Baked tomato w/
lemon pepper & basil 5
- Roast mushrooms w/ shitake
vinaigrette & porcini 6
- Bowl of shoe string fries 8
- Beluga Caviar Service 60



SERVICE SURCHARGE OF
10% APPLIES ON WEEKENDS
18% ON PUBLIC HOLIDAYS

NO MENU CHANGES / SPLIT BILLS
WEEKENDS / PUBLIC HOLIDAYS